barbecook®

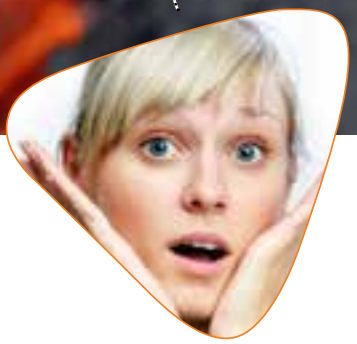
Collection

2014

Barbecue pioneers for more than 25-years

Innovative story involving delicious food

Do you know what our mission was during Barbecook's 1985 launch? **Simple** and **easy** grilling with the revolutionary QuickStart® system in an atmosphere of **fun** and **conviviality**. And you know what? More than 25 years later we still stick to this memorable story. Albeit enhanced today with numerous innovations and handy accessories. **Gas and table barbecues, induction or planchas**: innovations based on advice from global BBQ trendwatchers and created by an in-house team of driven product engineers and designers.



Ease-of-use & **100% fun**

Grilling and barbecuing transcends the moment of a regular meal. Any idea why? Because Barbecook views barbecuing as an entertaining and fun time with friends and family. What makes the party mood really gain momentum is the easy-to-use QuickStart®. No start-up hassle, just loads of ambience!

Barbecook guide

Barbecooks see all their stress go up in smoke. But those who distribute and recommend Barbecook among consumers are also sure of their ground. This brochure is your go-to guide. Discover the complete Barbecook range, concrete sales arguments and sales-oriented store tips to allow Barbecook to shine in your 2014 assortment.

Innovation adds the ‘wow’ factor

R&D Lab

At Barbecook we are faced with one challenge when it comes to innovation. How can we translate **barbecue pleasure** into an even better **Barbecook experience**? Not to be different, but to make a difference. A challenge the Barbecook R&D Lab sinks its teeth into on a daily basis.

“Subtle innovations make your BBQ moment delicious, fun and safe.”

Safety first

Barbecuing with Barbecook is fun, easy but also… safe. Each innovation in design or functionality must satisfy stringent quality and safety tests.

Barbecuing with schools

Did you know that Barbecook also works with schools? This not only keeps us young but allows us to keep our finger on the pulse of a young barbecue audience. We take on board the unvarnished and often well-intentioned view of the Barbecook of the future.

What **innovations** are in store for **2014**

Fun for Joya with the Grilltabs

Everyone prepares their dish together on the compact Joya charcoal grill. In this context, the new Barbecook Grilltabs are the easy, handy and fast way to fire up the Joya.

Majoring in the spicy look

How do you translate trends and colours into the barbecue of the future? Easy: the Barbecook show-piece in charcoal barbecues takes the lead: it is the colourful Major Chili's move.

Colourfast covers in uniform packaging

Stringent simulation tests guarantee the covers' colourfastness for at least two years. Wind, rain and mould do not stand a chance either thanks to the breathing fabric.

Store tip: All covers have the same uniform packaging, only the depth varies. In other words, fewer covers taking up less space. In addition, consumers can actually 'feel' the cover fabric in the packaging.

Flexibility in our accessories

Barbecuing is more than just fancy cooking on a plain griddle. What about an adapted rack for marinated ribs or hot potatoes? Or a handy holder to keep every meat cube on your skewer under control? As you can see, plenty of racks in the Barbecook range. ;-)

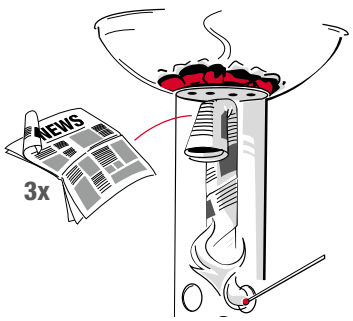
QuickStart®.

A fire that commands respect

Sociable grilling without cover on the ultimate charcoal fire

Smouldering charcoal on an **open Barbecook grill** guarantee a perfect result as well as a pleasant ambience. The powerful charcoal fire is easily and quickly lit thanks to the unique QuickStart® lighting system. Easily keep the fire under control with the **adjustable air supply** and the **height-adjustable grill grid**. No need for a cover. Enabling you not to miss out on the pleasant, warm glow and to keep an eye on your preparation at all times!

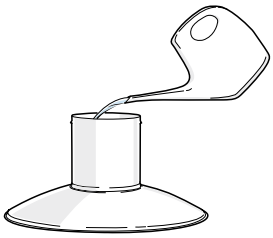
QuickStart®? How to light the perfect fire



1. Roll three newspaper sheets into torches
2. Stuff them into the Barbecook chimney
3. Place a little charcoal on the grid
4. Light the newspaper sheets at the bottom of the Barbecook

As soon as the smoke is gone, you can hear the charcoal crackle and see it glow. Ready to grill within 15 minutes! Simple yet oh-so-easy!

The ultimate in safety thanks to QuickStop®



Grill relaxed and stress-free even with children playing in the garden. Fill the charcoal grill's base with water for increased stability. Should the grill still tip over, the glowing charcoal will be instantly extinguished on the floor. The practical handle furthermore prevents direct contact with the hot bowl.

Clean in no time at all

After grilling, extinguish the remaining ashes in the water-filled base. Briefly soak the grid in warm water and rub clean. When shall we plan the next party?

Dome.

Grilling and cooking on both sides

Dome reflects heat

A Barbecook Dome reflector is not just a cover. What is revolutionary is that the heat from your charcoal fire is reflected onto your dish, allowing you to grill and cook at the same time. The Dome is easily adjustable to three different heights thus enabling you to always keep in control of the process. Without losing the conviviality of a glowing charcoal fire.

Important: the Dome reflector is universal and fits on all old and new Optima and Major Barbecook-models.

Dome enhances Barbecook accessories

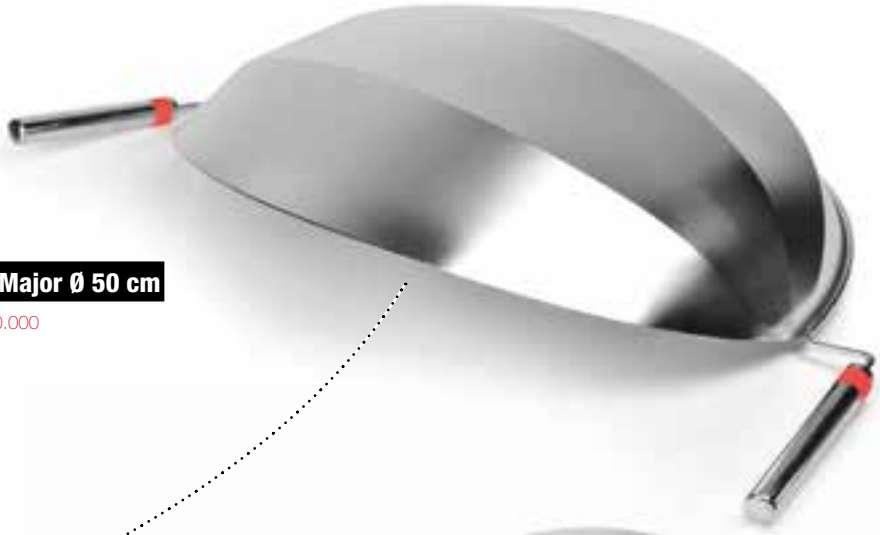
Dome allows other Barbecook-accessories to come into their own. Poultry roaster, potato grill rack or kebab rack? Dome increases your cooking comfort.

Poultry roaster
223.6139.000

Spare rib rack
223.0025.000

Kebab rack
223.0026.000

Potato grill rack
223.0024.000



Dome Major Ø 50 cm

223.0050.000

Dome Optima Ø 43 cm

223.0043.000

Gift idea! Handy table

Keep everything close at hand without losing sight of the whole picture. Barbecook's Butler is your actual support and rock during the height of the barbecue season.

Butler

223.3000.000

BBQ SHOP

Dome display

Dome display showcases Barbecook charcoal barbecues and also puts the matching accessories in the spotlight.

Store tip: Boost Dome sales by placing the Dome on as many charcoal barbecues as possible.

Black & Go range.

Mobile Grill. With Quickstart® Go.

Grill wherever you like

QuickStart® Go stands for **complete mobility** before, during or after grilling. In the sun, away from the wind or in the garage? Thanks to the sturdy wheels the QuickStart Go can be moved **very safely and easily**. The handle is mounted at the back of the bowl, allowing you to always move it with the fire facing away from you. During grilling, the accessory handle represents the ideal rest for your grilling tools.

Gift idea! Handy table

Keep everything close to hand without losing sight of everything. Barbecook's Go side table is your actual support and rock during the height of the barbecue season.

Go side table

223.3090.000

QuickStart® & Go

QuickStart® Go is mobile, but also features all the assets of the QuickStart® system. Easy to light, movable grid, adjustable air supply and grilling without cover. Ready to grill within 15 minutes! What do you say?

Easy to clean

Once the ashes have cooled off, brush them into the ash catcher. Roll the Go away into a corner where it will be ready for the next party.

Safe wheels

Thanks to its sturdy wheels and robust bottom plate the Go enjoys excellent stability. The risk of direct contact with the hot bowl is also minimised.

Basic Black*

223.4005.000

* only available for Belgium

Arena Black

223.5510.000

Optima Black

223.4305.000

Optima Black Go

223.4305.900

Major Black

223.5010.000

Major Black Go

223.5010.900

Colour range.

Trendy colours

At Barbecook we like to introduce colour trends into the BBQ world. We do so by regularly giving our Major a new look. In 2014 we will welcome the 'spicy' Major Chili to our range.

Major Chili

223.5080.000

Inox range.

Optima Inox

223.4302.000

Major Inox

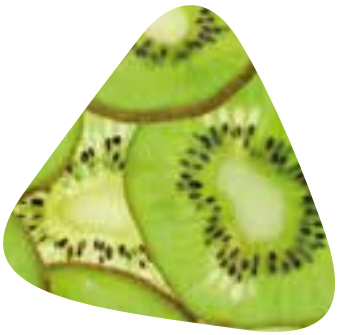
223.5002.000

Arena Inox

223.5502.000

Major Lagoon

223.5060.000



Major Kiwi

223.5030.000

Model	Ref.		⌀	Height	Side table	Warming rack	Dome	Cover
Basic Black	223.4005.000	4	40 cm (15.75")	74,5 cm (29.33")	-	-	-	-
Optima Black	223.4305.000	6	43 cm (16.93")	96 cm (37.80")	223.3000.000	-	223.0043.000	223.8600.100
Major Black	223.5010.000	10	50 cm (19.69")	97 cm (38.19")	223.3000.000	✓	223.0050.000	223.8600.100
Arena Black	223.5510.000	10	56 x 34 cm (22.05" x 13.39")	98 cm (38.58")	223.3000.000	✓	-	223.8600.100
Optima Black Go	223.4305.900	6	43 cm (16.93")	96 cm (37.80")	223.3090.000	-	223.0043.000	223.8607.000
Major Black Go	223.5010.900	10	50 cm (19.69")	97 cm (38.19")	223.3090.000	✓	223.0050.000	223.8607.000
Major Chili	223.5080.000	10	50 cm (19.69")	97 cm (38.19")	223.3000.000	✓	223.0050.000	223.8600.100
Major Lagoon	223.5060.000	10	50 cm (19.69")	97 cm (38.19")	223.3000.000	✓	223.0050.000	223.8600.100
Major Kiwi	223.5030.000	10	50 cm (19.69")	97 cm (38.19")	223.3000.000	✓	223.0050.000	223.8600.100
Optima Inox	223.4302.000	6	43 cm (16.93")	96 cm (37.80")	223.3000.000	-	223.0043.000	223.8600.100
Major Inox	223.5002.000	10	50 cm (19.69")	97 cm (38.19")	223.3000.000	✓	223.0050.000	223.8600.100
Arena Inox	223.5502.000	10	56 x 34 cm (22.05" x 13.39")	98 cm (38.58")	223.3000.000	✓	-	223.8600.100

Joya.

Everyone is a chef

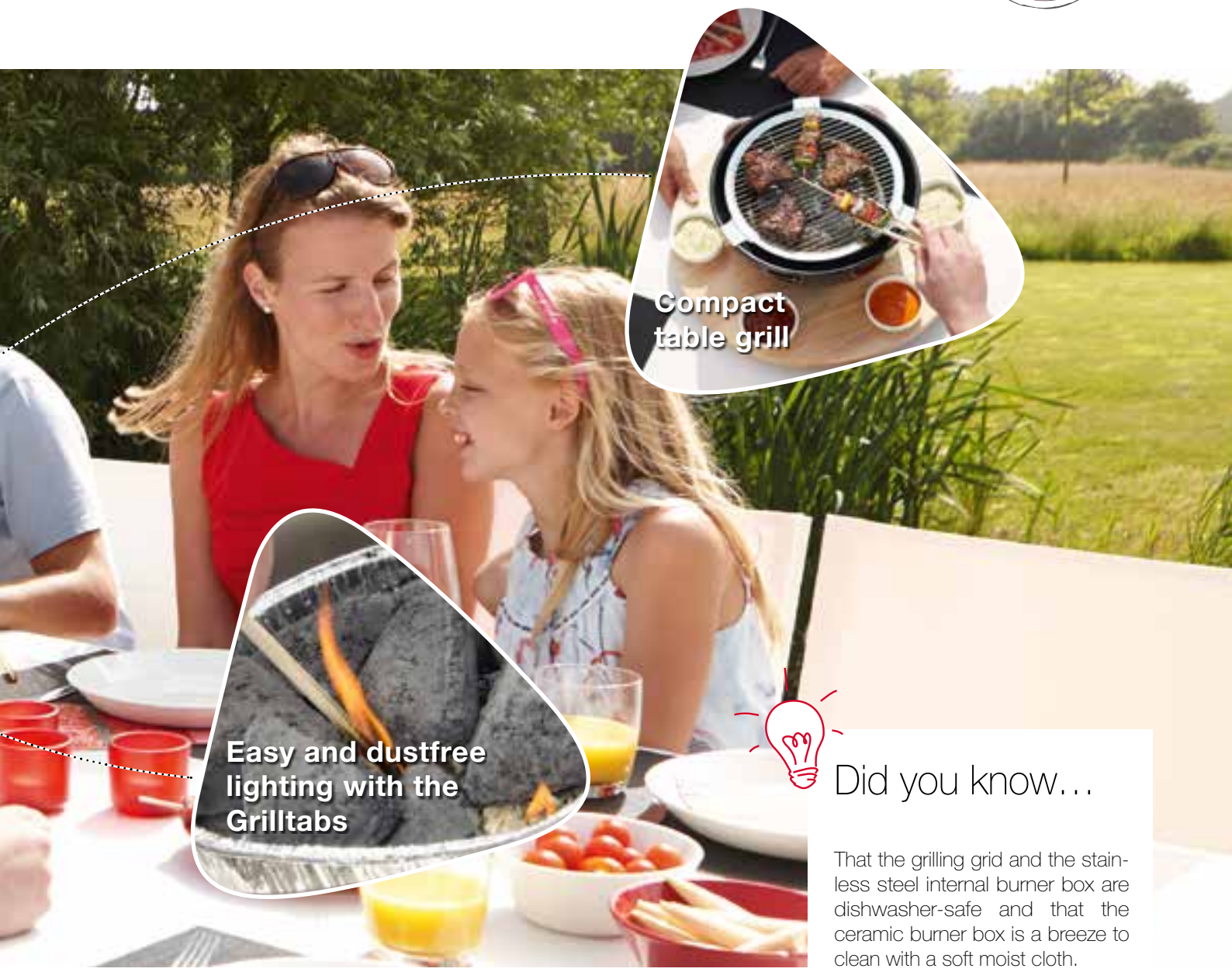
Barbecuing means **being together**. With friends, family, or just the two of you, around an authentic charcoal fire. In this context, the Joya is your best possible partner. Young or old? **Everyone prepares their own dish** on this handy table grill. At receptions, large garden tables or on intimate terraces? The Joya feels at home everywhere!

Rotating table full of deliciousness

For Barbecook every detail contributes to the BBQ experience. Or what do you think of the bamboo rotating table with six bowls of sauce or small snacks. Original gift for your friends!

Rotating table with six bowls

223.1400.400



Did you know…

That the grilling grid and the stainless steel internal burner box are dishwasher-safe and that the ceramic burner box is a breeze to clean with a soft moist cloth.

Nice and safe

Grilling on the Joya, is grilling in all safety. With an insulating, ceramic burner box filled with water, which never dangerously heats up and silicone feet that provide the table with that extra protection.

Model	Ref.			Height
Joya Black	223.1500.050	4	26 cm (10.23")	15 cm (5.90")
Joya White	223.1500.060	4	26 cm (10.23")	15 cm (5.90")

Grilltabs.

Fun for Joya

Handy refill for Joya

The Barbecook Grilltabs simplify the grilling moment: the only way to easily light the Joya, without dirty hands or having to lug around heavy bags. With a single set of Grilltabs you can grill for at least one hour in one go.

Clean, cleaner, cleanest

No dirty charcoal hands if you light the Joya with the handy pre-packaged Grilltabs. The attractive resealable carrier box with three Grilltabs portions also prevents dust from escaping leaving your cabinets clean.

One hour of grilling pleasure

1. Remove the cover from the Grilltabs
2. Place the Grilltabs in the Joya
3. Light the three wood shavings using long matches
4. Wait approximately 40 minutes until the coals have turned white
5. Ready to grill for at least one hour

Grilltabs refill pack

223.1500.030

·2014· NEW ·2014·

Sustainable Grilltabs

Are you familiar with the Invader Bush? It is an encroaching bush in the African savannah that takes the sunlight away from the local fauna and flora, which is exactly why Barbecook opted to make its Grilltabs from this bush. The result? Compact charcoal briquettes made from 100% FSC-certified wood.

The PET cover and aluminium bowl are recycled in the PMD bag, the remaining ashes can be used as fertiliser for your plants. Good for the environment and at the same time easy-peasy!

Handy table display for your table barbecue

The Joya table barbecue can best be discovered with all your senses. Therefore place your table barbecue on the specially designed table display allowing visitors to easily discover all its features. There is space under the table display for the handily packaged Grilltabs and the matching rotating table.

Store tip: Place a supply of Joyas behind the display. Nicely stored and yet close at hand!

Brahma.

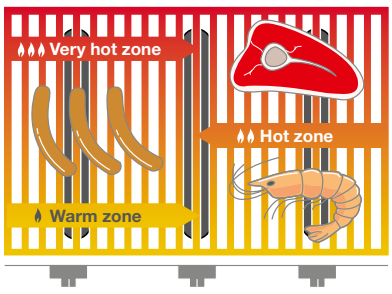
Brahmastic !

Blending indoors and outdoors

Trends are there to be monitored. Something we are passionate about at Barbecook. For example, for many years there has been the trend to live comfortably outdoors: extending living spaces onto the terrace or integrating furniture into the garden. The Brahma gas barbecue perfect fits into this mindset: **major cooking comfort** and highly user-friendly. And all that in a no time at all!

Grilling with open cover

Is it an option? Of course, since the Brahma is very powerful. But there is more: thanks to the double-walled cover you can also barbecue indirectly, smoke, use the spit or even prepare a pizza. In addition, you can use several heat zones on the grill surface. Adjust the control knobs and the power and prepare the various dishes at the same time.



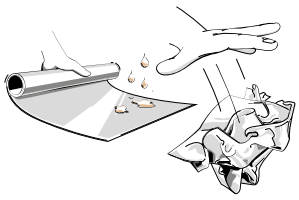
Side burner for sauces

From now on heat delicious sauces with the handy side burner. A bonus for warming up sauces.

Typical barbecue aroma with the Aromaz® system

The ingenious and unique Aromaz® system pushes the aroma's boundaries. On either side of the Brahma, you will find a recipient for wine, beer, spices or even smoke chips. Allowing the ingredients on the griddle to maximise absorption of the desired aromas. Surprise your guests!

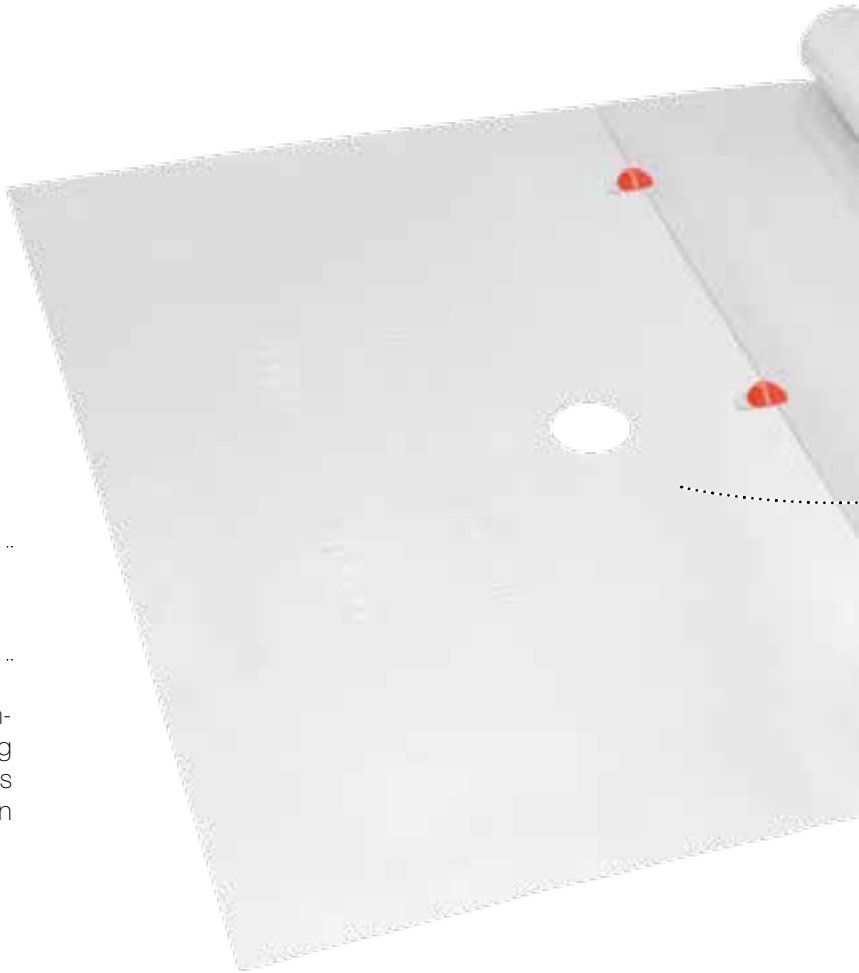
Leaf keeps your BBQ clean



The enamelled cast-iron griddles and optional Leaf protective foil to place under your burners make cleaning your Brahma even easier.

Leaf.

Leaf your Brahma clean



Heat-resistant foil under your gas burner

Allow us to introduce the Leaf. Sturdy, heat-resistant aluminium foil that catches all fat splatter or table scraps during grilling. Before starting, place the Leaf under the gas burners and at the end just remove the Leaf. The result? Your clean Barbecook Brahma is once again ready for use.

The Brahma range is more extensive than you think

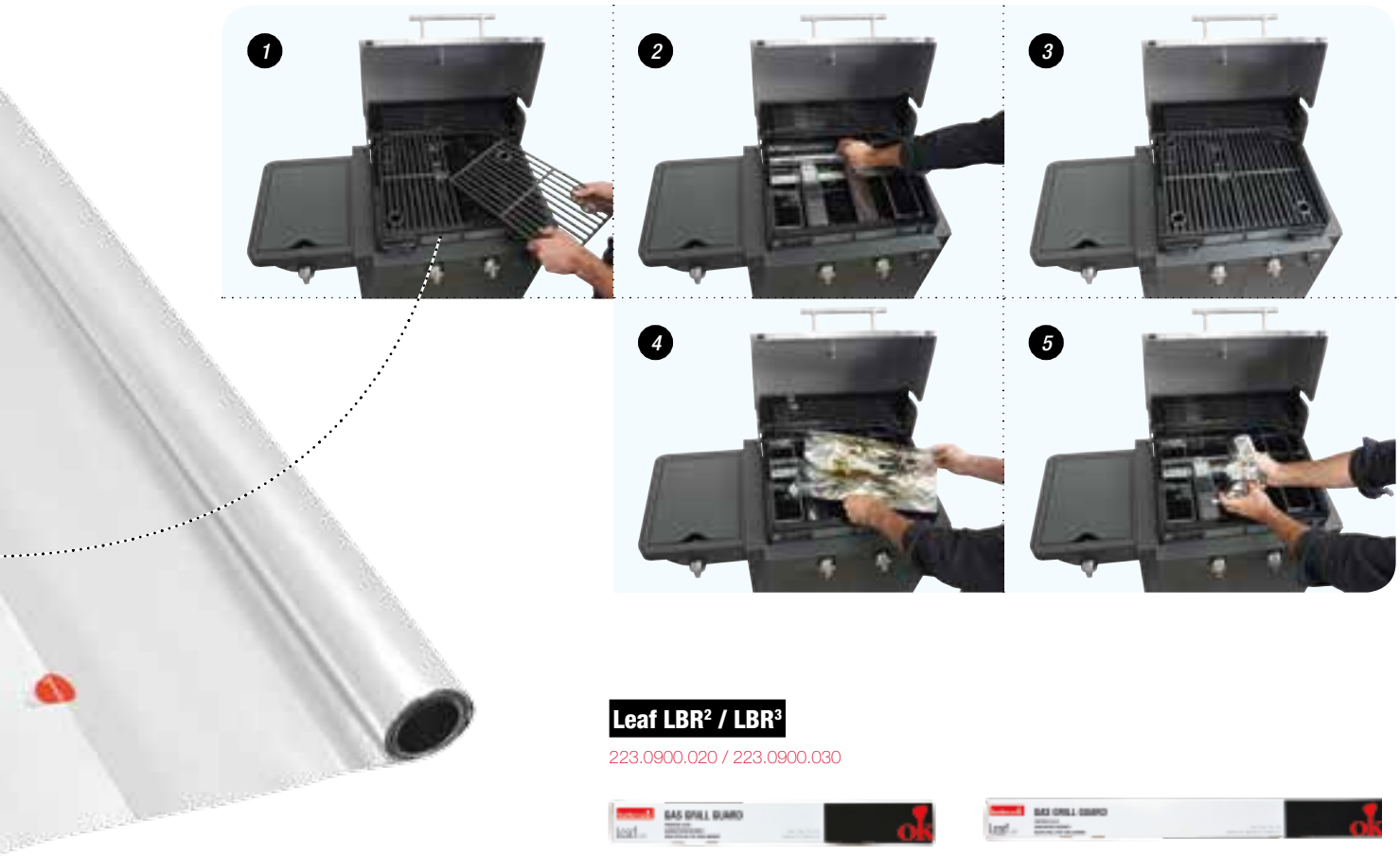
Cooking griddle

223.0232.442

Suitable as plancha plate for the Brahma

Spit

223.6136.800



Leaf LBR² / LBR³

223.0900.020 / 223.0900.030

BBQ SHOP

The Leaf display does not beat around the bush

Showcase the Barbecook gas barbecues with the Leaf display. This handy display shows the essential foil for your Brahma's easy maintenance. Boost your sales by adding other gas-specific accessories to the display.

Store tip: Display the gas barbecue with an open cover. This immediately allows consumers to discover what it is all about. Do not forget to put on the brake. This will convince consumers of the grill's stability and sturdiness.

Brahma K.

A true outdoor kitchen for any budget

Create your own outdoor kitchen

You already knew that you can experiment endlessly with the Brahma. But now we will go one step further. Add worktops, induction plates or even a charcoal grill to your Brahma and the result is a Barbecook Brahma K. In short, **endless combinations** for unforgettable barbecue fun.

Which module suits you best?

Stainless steel worktop

Increase your work surface by opting for an extra stainless steel worktop including two doors.

Built-in charcoal grill

The module with built-in QuickStart® charcoal grill provides you with the conviviality of an authentic charcoal fire.

Double induction plate

Complement with a built-in double induction plate to be able to freely prepare all your dishes.

Magnetic modular

All modules have wheels and can be easily moved. They click together with magnets. And do not damage each other when being pulled apart or moved.

Gas

Charcoal
or induction

Brahma range.

Brahma 3.0 Inox

223.9923.000

Brahma 4.0 Ceram

223.9340.000

Brahma 4.2 Inox

223.9942.000

Brahma 5.2 Ceram

223.9352.000

Brahma 5.2 Inox

223.9952.000

We have a winner!

The Brahma 5.2 Ceram achieved a 'good' score in 2013 in a test by the German consumer magazine ETM Testmagazin.

Brahma K range.

Did you know…

That all Brahma K components seamlessly integrate into the Brahma 4.2 stainless steel gas barbecue.

Brahma K cart

223.9400.000

Brahma K charcoal

223.9430.000

Brahma K induction

223.9440.000

Basic range.

Barbecook gas barbecue in your brochure?

Good idea! With the Basic offer you can display the gas barbecue combined with the standard barbecue collection. Easily and efficiently purchased per pallet. In addition, this is the ideal way to generate more traffic to your store.

Manua 2 Basic

223.9981.002

Vanilla

223.9988.100

Kaduva Inox

223.9989.032

Model	Ref.	Fuel	Power	Turbo Heating		⟷ ø ⟷	Grid	Warming rack
Brahma 3.0 Inox	223.9923.000	gas	2 x 5 kw / 1 x 1,8 kW	✓	10	46 x 43 cm (18.11" x 16.93")	enamelled cast iron	enamelled
Brahma 4.0 Ceram	223.9340.000	gas	3 x 5 kw / 1 x 1,8 kW	✓	14	69 x 43 cm (27.16" x 16.93")	enamelled cast iron	enamelled
Brahma 4.2 Inox	223.9942.000	gas	3 x 5 kw / 1 x 1,8 kW	✓	14	69 x 43 cm (27.16" x 16.93")	enamelled cast iron	enamelled
Brahma 5.2 Inox	223.9952.000	gas	4 x 5 kw / 1 x 1,8 kW / 1 x 2,7 kW	✓	14	69 x 43 cm (27.16" x 16.93")	enamelled cast iron	enamelled
Brahma 5.2 Ceram	223.9352.000	gas	4 x 5 kw / 1 x 1,8 kW / 1 x 2,7 kW	✓	14	69 x 43 cm (27.16" x 16.93")	enamelled cast iron	enamelled
Brahma K cart	223.9400.000	-	-	-	-	-	-	-
Brahma K charcoal	223.9430.000	charcoal	-	-	6	ø 43 cm (16.93")	chromed	-
Brahma K induction	223.9440.000	electricity	3400 kW	-	-	2 x ø 26 cm (2 x 10.24")	-	-
Manua 2 Basic	223.9981.002	gas	3 x 3,8 kw	✓	12	63 x 42 cm (24.80" x 16.54")	enamelled cast iron	chromed
Vanilla	223.9988.100	gas	3 x 3,8 kw / 1 x 2,3 kW	✓	12	63 x 42 cm (24.80" x 16.54")	enamelled cast iron	chromed
Kaduva Inox	223.9989.032	gas	3 x 3,8 kw / 1 x 2,3 kW	✓	12	63 x 42 cm (24.80" x 16.54")	enamelled cast iron	chromed
Cebu 3.1	223.6831.000	gas	3 x 4 kw / 1 x 3,5 kW	-	12	65,5 x 44,5 cm (25.79" x 17.52")	enamelled cast iron	enamelled
Cebu 4.1	223.6841.000	gas	4 x 3,5 kw / 1 x 3,5 kW	-	14	70 x 44,5 cm (27.56" x 17.52")	enamelled cast iron	enamelled

Is Cebu something for you?

- Double-walled cover keeps temperature constant
- Easy maintenance with 'Easy Cleaning'
- Easy to reach storage space for gas bottle

Cebu 3.1

223.6831.000

Cebu 4.1

223.6841.000

Dimensions L x W x H			Spit	Aromaz®	Plancha plate	Leaf	Cover
127 x 58 x 119 cm (50" x 22.83" x 46.85")	2	1	-	✓	available separately	223.0900.020	223.8605.000
146 x 58 x 119 cm (57.48" x 22.83" x 46.85")	3	1	-	✓	available separately	223.0900.030	223.8601.100
146 x 58 x 119 cm (57.48" x 22.83" x 46.85")	3	1	-	✓	available separately	223.0900.030	223.8601.100
146 x 58 x 119 cm (57.48" x 22.83" x 46.85")	3	1	✓	✓	included	223.0900.030	223.8601.100
146 x 58 x 119 cm (57.48" x 22.83" x 46.85")	3	1	✓	✓	included	223.0900.030	223.8601.100
84 x 45 x 90 cm (33.07" x 17.72" x 35.42")	-	-	-	-	-	-	223.8611.000
84 x 45 x 110 cm (33.07" x 17.72" x 43.31")	-	-	-	-	-	-	223.8611.000
84 x 45 x 90 cm (33.07" x 17.72" x 35.42")	2	-	-	-	-	-	223.8611.000
133 x 57 x 115 cm (52.36" x 22.44" x 45.28")	3	-	-	-	included	-	223.8605.000
133 x 57 x 115 cm (52.36" x 22.44" x 45.28")	3	1	-	-	included	-	223.8605.000
133 x 57 x 115 cm (52.36" x 22.44" x 45.28")	3	1	-	-	included	-	223.8605.000
127 x 58 x 118 cm (50" x 22.83" x 46.46")	3	1	-	-	-	-	223.8605.000
133 x 64 x 118 cm (52.36" x 25.20" x 46.46")	4	1	-	-	-	-	223.8605.000

Plancha.

Plancha: southern cooking in the north

Vamos a la Plancha!

In order to guarantee endless barbecue pleasure, Barbecook also looks and samples across borders. Such as the Planchas in the south: outdoor cooking on enamelled cast-iron baking plate over gas burners. That way, the Inventors or Barbecue Pleasure bring the **relaxed and healthy southern eating culture** to the north.

Extra flavour? Add the plug!

Barbecook aims to make good ideas even better. That is why you can seal the cast-iron baking plate with the Plancha plug. Why? Simple, with the Plancha plug the aroma of the broth, sauce or wine is kept on the plate, is infused into your dish and creates an absolute cooking sensation!

Plancha plug

223.2000.000

Scrubbing baking plate? Add the plug!

This is how you go about it: after barbecuing pour warm water onto your baking plate, insert the Plancha plug into the plate and wait just a few minutes to remove any remaining food. After a few minutes remove the plug and clean the baking plate using the bamboo brush. Ready for the next Plancha moment.

Ninho's and Bero's features

- The Ninho and Bero come with a removable cover. Place it at the back of the appliance to turn it into a splatter guard. In this way you can safely cook for all the family and can easily store the Plancha after use.
- 'Twist & Burn' piezo lighting ensures a safe start.
- The Bero comes with a stainless steel finish for a more professional look. Ideal for the amateur chef who likes to combine optimal power and ease of use for challenging dishes.
- The Bero is also delivered with a free cover.

Bowl.

Plancha turners duo

With the handy angled Plancha turner you can safely turn your dish or vegetables. They are made from stainless steel with a wooden handle and the rounded edges protect your plate against scratches.

Plancha turners curved

223.2005.000

Cooking and steaming with the Plancha bowl

Would you like to further refine the flavour of your veg? Or leave the meat to simmer in the sauce? Place the bowl over the Plancha to keep the food warm. And make better use of your Plancha.

Inox Bowl

223.2030.000

Bamboo brush cleans without scratches

Barbecuing is only truly fun if you can also easily clean your BBQ afterwards. Sweep the bamboo brush in a smooth circular motion across the baking plate to get it ready for the next time. Tip: keep your brush slightly slanted to prevent splashing water.

Bamboo brush

223.2025.000

Fish turner curved

223.2010.000

Tongs wood

223.2015.000

Tongs stainless steel

223.2020.000

Sprayer

223.2050.000

Journey of discovery with the Plancha display

Critical consumers want to feel, see and discover the Plancha by themselves. That is why you should display your Plancha at eye level on the specially designed Barbecook Plancha table display. Handy accessories such as the bamboo brush or Plancha bowl can be shown off under the display. In this way, all Plancha accessories can be found in a single central location.

Store tip: Place a supply of planchas behind the display discreetly and within easy reach, keeping them close at hand.

Plancha range.

Ninho 2.0
223.7620.000

Bero 2.0
223.7820.000

Model	Ref.	Power			Dimensions L x W x H	Plancha plug	Lid	Cover
Ninho 2.0	223.7620.000	2 x 3,2 kW	12	61 x 40 cm (24.02" x 15.75")	66 x 54 x 26 cm (25.98" x 21.26" x 10.24")	✓	Enamelled	223.8635.000
Bero 2.0	223.7820.000	2 x 3,2 kW	12	61 x 40 cm (24.02" x 15.75")	66 x 54 x 26 cm (25.98" x 21.26" x 10.24")	✓	Stainless steel	included

Smoker + Smoker XL.

Smoking dishes goes back to the roots of barbecuing. Some dishes come into their own if they are seasoned in the smoker. **Healthy** and now also **fun** with the small and large smoker from Barbecook.

1. Fire pit

2. Barbecue

3. Smoker

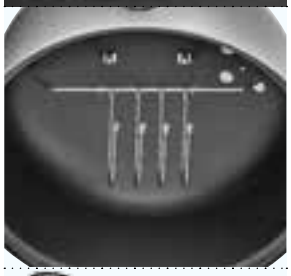
Three-in-one

Smoker

223.9850.000

Handy viewing doors

Closely monitor the smoking process through the side doors. Quickly open, prick, smell and check whether your dish is fully smoked.



Sturdy hooks

Delicious for smoking game or fish. Not only healthy since no oil or fat is required, but also very solid thanks to the sturdy hooks. Included in the packaging.

Adjust the air supply

Through the built-in thermometer and the adjustable air supply you are always in control of the smoking process.

Smoker XL

223.9860.520

In 2013 the Smoker XL was crowned 'best' in a test by the German consumer magazine Haus & Garten Test.

Optimal air supply control

In order to achieve optimal cooking and smoking pleasure, adjust the Barbecook Smoker XL's double air supply. At the top and bottom. Thus creating powerful suction in order to adjust the 'smoking' process. And you can keep an eye on things through the stainless steel side doors.

Round suspension system

With the help of the round suspension system you can easily smoke larger cuts of meat or game in your oven. Ideal for large families or a diverse assortment of dishes.

Practical grill basket

In addition to smoking you can also grill at the bottom on a fine mesh grid. Vegetables, scampi or mussels? Enjoy!

Smoker accessories.

Cold smoking

Cold smoke generator
223.9840.160

Cold smoking is done at maximum 25ºC

Just to prevent any misunderstanding: cold smoking does not result in raw food. Cold smoking implies slow cooking. How do you even start? Fill the spiral on Barbecook's cold smoke generator fully with smoke dust and place in the smoker. Leave the smoke dust to smoulder with a simple tealight. Remove the tea light after 15 minutes and place the food to be smoked on the grid or hang it from the hooks. During the entire process, your oven's temperature will not exceed 25°C. And then what? Wait 4 to 7 hours and you're good to go!

Smoke dust mesquite
223.9814.100

Smoke dust hickory
223.9813.100

Warm smoking

Smoke chips oak

223.9802.100

Smoke chips apple

223.9801.100

Smoke chips hickory

223.9803.100

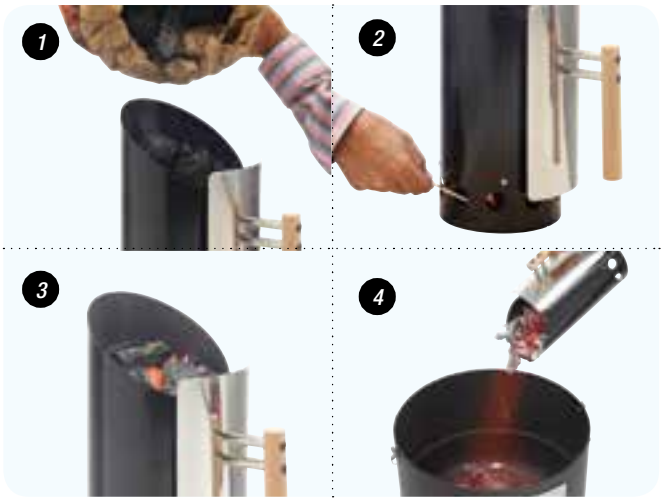
During warm smoking you will reach a temperature of 50 to 80 degrees

With warm smoking you start by lighting charcoal with the charcoal starter or lighter cubes. Once the charcoal is white-hot, sprinkle a few smoke chips onto it. Tip: first soak them for approx. 10 minutes in water. Dry smoke chips are another option but sprinkle them onto a pricked aluminium foil sheet. Place the dish to be smoked in the oven. The temperature will reach 50 to 80°C. This will considerably speed up your preparation compared to cold smoking.

Easy to light up

Charcoal starter

223.3002.170



Tripod.

Barbecuing around the campfire

A campfire in the winter? Good idea! Place the Barbecook Tripod over the fire and you're ready to prepare delicious meals. Ideal for paella or stews, or surprise your guests with a delicious glass of mulled wine. To prepare over a fire basket or fire pit. Ambience guaranteed around the Barbecook Tripod!

Higher, lower with that pulley

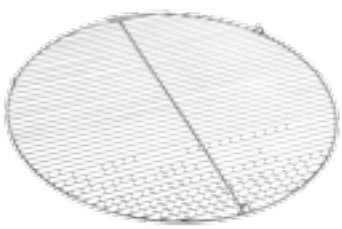
With the pulley on the Barbecook Tripod you can handily adjust the temperature and preparation of your dishes. While you enjoy the conviviality of the campfire.

Easy to store

Just like a tepee the Barbecook Tripod can be easily folded after barbecuing. Quite unobtrusive, since once folded you can barely distinguish it.

Tripod 166 cm (65.35")
223.9681.000

Cooking grid 60
223.9682.000



Barbecue pan
223.9684.000

Cooking scale
223.9703.000

Kettle / Dutch oven 9 l

223.9704.100

Kettle / Dutch oven 3 l

223.9705.000

Kettle / Dutch oven 0.7 l

223.9706.000

Chestnut pan

223.0944.100

Popcorn pan

223.0945.000

Fan

223.1050.000

Short manual bellow

223.1054.000

Ash cleaner

223.9713.000

Fire basket.

Fire brings friends closer together

A fire basket or pit makes a timeless gift: a **cosy fire** is suitable for any season. But that is not all since in addition to all that cosiness you can carry out **culinary experiments** to your heart's content.

Recommend the Barbecook fire basket as the perfect conclusion to a sultry evening if your guests still want to continue to spend time outdoors around a fire. Happily chatting about a successful barbecue and those who are so inclined can even prepare a dessert over the fire basket. Fun and sales guaranteed!

Fire basket Modern Ronda

223.9710.000

Cooking grid

34 cm

227.9710.000

Fire basket Retro

223.9717.000

Fire basket Classic Squadra

223.9716.000

Fire pit.

Fire pit Trendy ø 59

223.9692.000

Fire pit Modern ø 60

223.9701.000

Fire pit Modern ø 75

223.9693.000

Covers.

Tensile- and tear-resistant

The covers are made from soft polyester enabling one person to easily pull it over the barbecue. In other words, tensile and tear-resistant!

Sober and unobtrusive

With its sober design the cover fully blends into the garden and will not disturb. After stringent tests, Barbecook confirms **2-year colourfastness**.

Cover Smoker / Smoker XL

223.8608.000 / 223.8609.000

Cover Brahma K

223.8611.000

Cover QuickStart®

223.8600.100

Cover QuickStart® Go

223.8607.000

Cover gas barbecue medium/large

223.8605.000 / 223.8601.100

Cover fire pit

223.8602.000

Cover Plancha

223.8635.000

Cover for gas bottle

223.8603.000

Rain-mould-wind-proof

Rain and mould will not damage your cover thanks to its specific breathing fabric. The wind will not wreak havoc thanks to the rope at the bottom of the cover. Hence the perfect cover to leave your barbecue outdoors without worries.

BBQ SHOP

New: uniform packaging for all covers

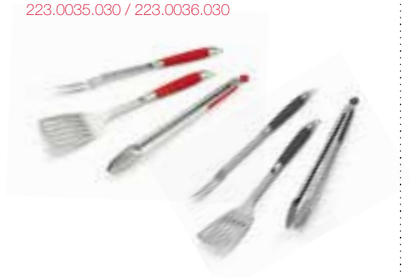
- Stylish display as each cover is of the same size, only the thickness varies.
- More covers, less space in your store.
- Cover packaging material is the same as the cover itself. Result? Consumers instantly 'feel' the cover's quality.

Store tip: Ask for visual supports with Barbecook top & bottom banners and side banners. Specially designed for the POS in order to boost sales.

Accessory range.

Set Chili / Black Pepper

223.0035.030 / 223.0036.030



Meat and rib rack

223.0025.000

Plancha plate

223.2001.000

Potato rack

223.0024.000

Skewer rack

223.0026.000

Lighting

Box of long matches
223.1077.000

Cooking Chips 1 kg
223.1400.100

Charcoal starter
223.3002.170

Gas regulator + hose 30 Mbar
227.9020.630

(NL)

Gas regulator + hose 37 Mbar
227.9020.640

(BE) (LU)

Lighter
223.1075.000

Lighting gel 1 l
223.1400.250

Lighter cubes 28/72
223.1078.000 / 223.1079.000

Gas regulator + hose 50 Mbar G2
227.9020.625

(CH)

Gas regulator + hose 50 Mbar G12
227.9020.635

(DE)

Grilling

Wok square
223.0023.000

Hamburger turner
223.0200.000

10 stainless steel skewers
223.0210.000

Cooking griddle ø 35 cm (13.78")
223.0230.043

Lava stones 3 kg
223.0910.000

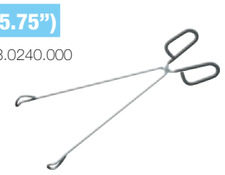
Party steak set
223.0012.000

Vegetable wok
223.0023.200

4 skewers with wooden handle
223.0206.000

Grill topper
223.0212.000

Sausage tongs 40 cm (15.75")
223.0240.000



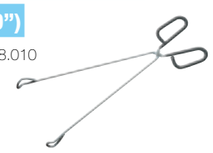
Accessory hooks
223.0920.000

Dinner set bamboo (1 person)
223.0017.000

Pizza plate
223.0023.300

Tongs
223.0207.000

Sausage tongs 31 cm (12.20")
223.0208.010



Bamboo skewers
223.0216.000

Spit motor
223.2126.000

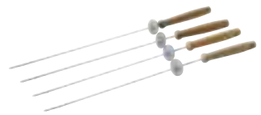
Fork stainless steel
223.0020.100

Set Kiwi
223.0032.030

Deluxe tongs
223.0207.100

Grill pan stainless steel
223.0220.100

4 skewers with sliding ring
223.0305.000



Spit motor + spit 60 cm (23.62")
223.6135.600

Turner stainless steel
223.0020.200

Set Lagoon
223.0034.030

Turner
223.0208.000

Grill pan porcelain coating
223.0221.100

Standard set
223.0310.030

Rotisserie set for gas barbecue
223.6136.800

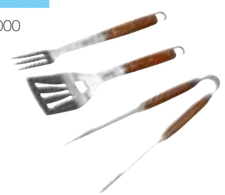
Tongs stainless steel
223.0020.400

Brush
223.0133.000

Fork
223.0209.000

BBQ tray Ø 35 cm (13.78")
223.0224.000

Premium set
223.0500.000



Cutting table H:81 cm (31.89")
223.3010.000

Set fork + turner + tongs stainless steel
223.0020.500

Barbecue brush stainless steel
223.0020.300

Maintenance

Apron with 4 BBQ tools
223.0170.000

Nylon brush
223.0140.000

3-in-1 brush
223.0202.000

Silicone brush
223.0250.000

3-in-1 brush
223.0202.100

Premium brush
223.0202.00

BBQ tray 32 x 24 cm (12.60" x 9.45")
223.0225.000

Rounded brush
223.0202.300

BBQ cleaner
223.1099.600

Gloves nubuck
223.0750.000

Grill & Oven clean
223.1099.300

Plancha plug
223.2000.000

Cutting board
223.3030.000

Grids

Elastic grill 40 x 28 cm (15.75" x 11.02")
223.0151.000

Elastic grill 35 x 35 cm (13.78" x 13.78")
223.0153.000

Adjustable grid basket
223.0193.000

Sausage grill
223.0238.000

Steak broiler rectangular
223.0521.360

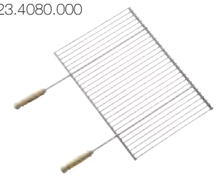
Beefburger grill
223.0927.000

Fish grill (1)
223.0935.000

Fish grill (3)
223.0938.000

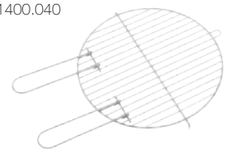
Professional grid 58.5 cm (23.03")
223.4060.000

Professional grid 70 cm (27.56")
223.4080.000

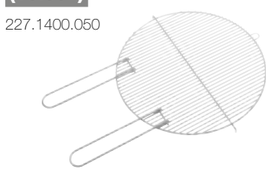


Professional grid 90 cm (35.43")
223.4090.000

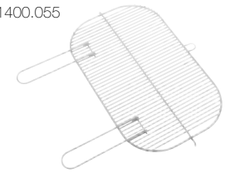
Cooking grid 40 cm (15.75")
227.1400.040



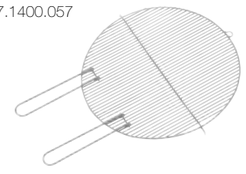
Cooking grid 50 cm (19.69")
227.1400.050



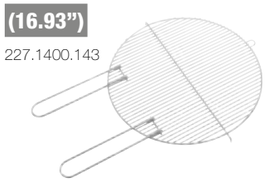
Cooking grid 56 x 34 cm (22.05" x 13.39")
227.1400.055



Cooking grid 57 cm (22.44")
227.1400.057



Cooking grid 43 cm II (16.93")
227.1400.143



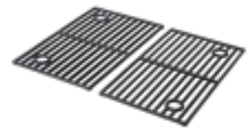
Warming rack 50 cm (19.69")
227.1420.050

Warming rack 55 cm (21.65")
227.1420.055

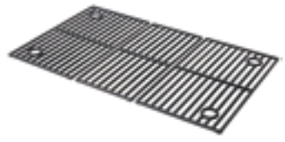
Warming rack 57 cm (22.44")
227.1420.057

Bottom grid
227.2020.018

Cast-iron grid Brahma 2
227.9300.020



Cast-iron grid Brahma 3
227.9300.030



Digital thermometer

223.0229.000

Bamboo cutting board with complementary cups

223.3050.000

Barbecue mesh

223.0226.000

Barbecue basket black

223.0227.000

Pair of long gloves

223.0702.000

Set apron with pair of gloves

223.0802.000

Garden / plancha trolley

223.2002.000

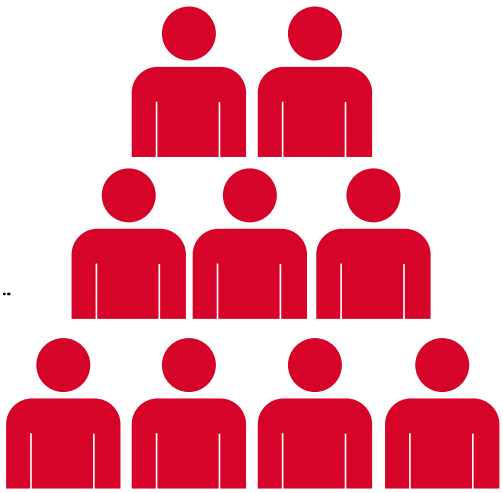
9 Barbecook initiatives that lead to your store display

800,000 visitors/year

At barbecook.com consumers will find product information and the link to the nearest Barbecook POS. There are no fewer than 800,000 visitors per year. Supported by a clever Google AdWords campaign.

Liking & sharing in the community

In the Barbecook community, Barbecookers from across the world share recipes, tips&tricks and you will also find the handy BBQ planner. A hot item on the website as it enables you to organise the best BBQ in mere minutes. Make cooking fun without stress!



Hello online social world!

Facebook, Twitter or YouTube. Even the most important social media feature baking and grilling with Barbecook. Use #barbecook and share your experiences!

Newsletter chock-full of tips and ideas

Electronic newsletters brimming with tips inspire Barbecook fans. With genuine Barbecook stories we invite consumers to take a look at the POS.

Prominently present in magazines or newspapers

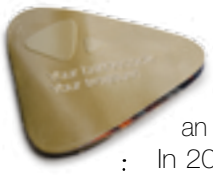
Technical journalists also consider Barbecook to be an established value in the world of barbecues. Trends or innovations are critically discussed and are given a lot of editorial attention. And will take curious readers to your store.

Register your Barbecook and keep informed

In search of manuals or spare parts? Register your Barbecook online, and you will always know the reference number, which can be easily traced.

www.barbecook.com/registration

New! Golden Grill Voucher



With the voucher in the packaging consumers can register their Barbecook online, for a chance at an unforgettable Barbecook adventure. In 2014 your Barbecook will give you double the pleasure.

Product placement with top chefs

Quite a few top chefs also opt for a Barbecook to experiment during the barbecue season. On the beach, terrace or in the countryside during a cooking programme? A Barbecook sets tongues wagging. Also in your store!

Join forces with other brands

Through bundled promotions with strong partners, Barbecook strengthens its position outside the familiar sales channels. This will result in a new target group coming into contact with Barbecook and your store.

Support up to the POS

Once consumers have found their way to your store, the Barbecook experience should be complete. In order to support this experience we like to help with the presentation of your Barbecook assortment.

Compelling POS material such as totems and displays create the barbecuing mood surrounding a Barbecook. Wobblers show in further detail everything consumers can do with a Barbecook.

Innovation is also in the packaging. In 2014 Barbecook will also be there in its confident black/white/red colours, displayed clearly and stylishly on the rack. Also in our packaging.

BBiQ
barbecook
TRENDS & INNOVATIES
Kies jij voor houtskool, gas of plancha? Ontdek 't nieuwste en verhoog de fun.
TIPS & TRICKS
Vuur voor alle seizoenen, vegetarisch grillen, kruiden…
RECEPTEN
Van BBQ-pizza, -wok en -wereldgerechten tot buiten koken met kids.

Should consumers wish further information, let them get to know the Barbecook **Magalogue**. An inspiring magazine brimming with interesting articles, handy tips and original recipes.

Direct helpline, online and offline

Punctual delivery, fast processing

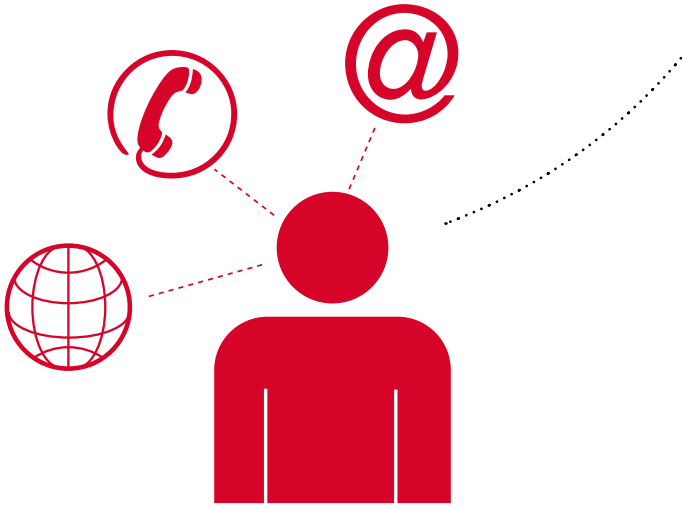
Do you know how many Barbecook pallets we can store in our 45,000 m^2 (53820$yard^2$) warehouse? No fewer than 15,000! In other words, even in high season we guarantee punctual deliveries. Fast and efficient with EDI and EAN scanning.

How can we help you?

If you cannot find what you are looking for online, there is always someone to help you offline. Call, e-mail or fax an enthusiastic Barbecook team and they will respond during office hours, even for current orders or technical problems.

Tel. +32(0)56 36 14 64
Fax +32(0)56 37 15 15

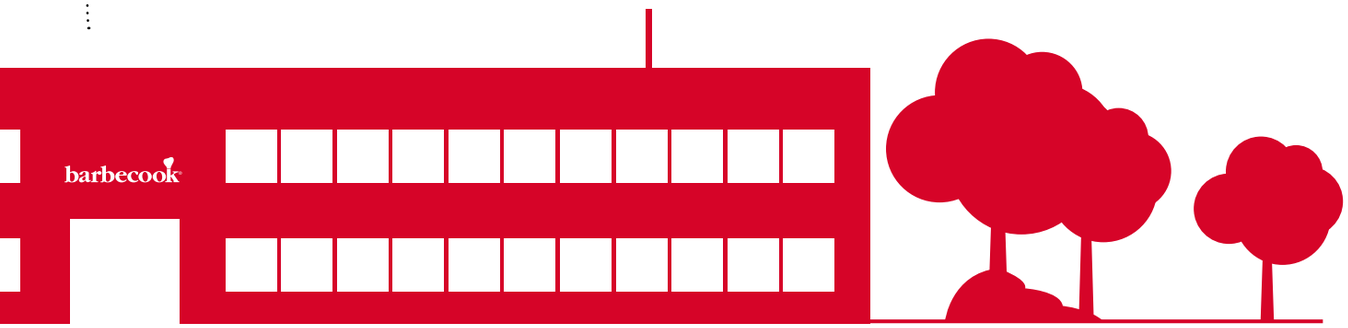
export@barbecook.com

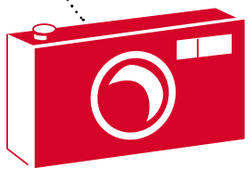


Monitor your request online

Consult the status of your spare parts, orders or warranty requests online in real-time. We will quickly help you along on your personal Barbecook Partner Pages. Here you will also find all manuals and FAQ about the barbecues you have on offer. Tip: Did you know that online orders take priority for shipment?

www.barbecook.com/partner





Unlimited access to image database

Do you require a high-res image of a Barbecook to create your folder or website? With the 'barbecook' password you have unlimited access to the extensive Barbecook image database. With the search box at the bottom left, it is highly user-friendly. Here you will also find all accessories, logos, QR codes and cool product videos.

www.barbecook.com/imagebank

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In the past few years several consumer magazines, trade journals and professional trade fairs have crowned Barbecook products:

2009

- Test-Aankoop - Test-Achats (BE) | Major Inox
- Que Choisir (FR) | Arena Ceram
- Trophée Jard'innov (FR) | Amica

2010

- ETM Testmagazin (DE) | Major Inox
- ETM Testmagazin (DE) | Hercules

2011

- Que Choisir (FR) | Optima Inox
- Journées des Collections, Prix de l'Innovation Technologique (FR) | PUUUR®
- ETM Testmagazin (DE) | Brahma 4.2 Inox

2012

- Haus & Garten Test (BE) | Major Inox
- Trophée Jard'innov (FR) | Brahma 5.2 Ceram
- Selber Machen (DE) | Amica
- ETM Testmagazin (DE) | Major Black

2013

- ETM Testmagazin (DE) | Brahma 5.2 Ceram
- Haus & Garten Test (DE) | Smoker XL
- Stiftung Warentest (DE) | Barbecuestarter
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